CONSUMER TIME

CANNING YOUR VICTORY GARDEN

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1. SOUND: CASH REGISTER RINGS TWICE...MONEY IN TILL.

2. JOHN: It's CONSUMER TIME!

3. SOUND: CASH REGISTER....CLOSE DRAWER.

4. ANNCR: During the next fifteen minutes, the National Broadcasting Company and its affiliated independent stations make their facilities available as a public service for the presentation of CONSUMER TIME by the War Food Administration.

5. MUSIC: OPENING THEME...SUGAR BLUES.

6. FREYMAN: (LAUGHING) Oh, Johnny...that's pretty funny....

7. JOHN: What, Mrs. Freyman.

8. FREYMAN: The name of that song..."The Sugar Blues".

9. JOHN: And why not! What could be more appropriate for our subject today..."home canning your fruits and vegetables."

10. FREYMAN: Why of course!

11. JOHN: And with so little sugar available this summer...many housewives are beginning to ask, and justly so...

12. MUSIC: (SPRIGHTLY CHORD)

13. WOMAN: Can I put up fruit without using any sugar at all?

14. WOMAN TWO: How much sugar should I allow to a jar of fruit?

15. WOMAN: Can I use corn syrup or honey or molasses to stretch my supply of canning sugar?

16. MUSIC: CHORD...THEN INTO LIGHT THEME UNDER.

[illegible]

17. JOHN: These questions, and many others like them, we're going to answer on CONSUMER TIME today.

18. FREYMAN: So let's be on with the show. And first we seem to find ourselves in the kitchen of a young couple whom we shall identify simply as Nancy and Paul.

19. MUSIC: SHORT BRIDGE, ENDING MOURNFULLY.

20. SOUND: DOOR SLAM

21. PAUL: (RIGHT ON TOP) Nancy, Nancy...what's the matter...?

22. NANCY: (SOBBING) Look at it...look at it! It didn't jell!

23. PAUL: What didn't jell.

24. NANCY: The jelly. Stick your finger in it...it's just like gra-a-ape juice! (GOES OFF INTO WAIL)

25. PAUL: Why, so it is. My, Nancy, this is bad. Won't it get any better? I mean if you let it stand around for a while.

26. NANCY: No-o-o! It's done for, and so's my valuable sugar!

27. PAUL: You mean you used all our sugar on...on that?

28. NANCY: Yes. (NO LONGER CRYING) Stop screaming at me!

29. PAUL: That was one thing about the jelly Mother used to make. It always jelled.

30. NANCY: That's all you ever say...the things your mother used to make. (WAILING) You get out of my kitchen. Go away and leave me alone...go away...(FADES INTO)...

31. MUSIC: UP ON ABOVE....THEN DOWN.

32. JOHN: (OPERATIC A LA SOAP) Well, well, well. Another marriage on the rocks...simply because of a few jars of jelly that didn't jell! Hmmm...I wonder...

33. FREYMAN: But that is bad, Johnny...wasting valuable sugar experimenting with jelly recipes...if you aren't exactly sure how to do it.

[illegible] [illegible] [illegible] [

34. JOHN: So it is. Besides there are more important things to preserve this year. But listen. Does Nancy let the tragic incident of the jell-less jelly break up her happy home? Or does she valiantly hold her head high and try...try again.

35. MUSIC: LIGHTLY AND DOWN.

36. NANCY: (VERY ULTRA SWEET) Oh Paul, dear!

37. PAUL (ALSO) Yes, pet?

38. NANCY: I'm about to...well...about to can some tomatoes, dear.

39. PAUL: (ASIDE) Heaven help us. (TO HER) Does it take sugar?

40. NANCY: (WARNINGLY) No! And Paul, if you ever mention...if you ever again...

41. PAUL: All right, all right. Why do you can tomatoes, anyway? We can always buy them, can't we?

42. NANCY: That's just it. I read in the paper that next winter there'll be fewer canned vegetables than ever on the market. There'll be only half of the supply of canned beans and canned tomatoes for instance!

43. PAUL: My, what a smart little wife I married. You read it in the paper?

44. NANCY: Yes, and I happen to know that the demand for canned fruits an vegetables this winter will be much larger than the supply! We're supposed to can all we can for our own use. If we don't some of us won't have enough for winter.

45. PAUL: Reminds me of the old Aesop fable of the ant and the grass-hopper.

46. MUSIC: LIGHTLY BEHIND THROUGHOUT.

(BOTH ON FILTER...MINCING TALK)

47. GRASSHOPPER: Hey, Ant, how's tricks?

48. ANT: (HARVARD) Hello grasshopper. Would you kindly step out of my doorway while I drag this bit of corn inside?

[illegible]

49. GRASSHOPPER: Always working. What a square. Why don't you get in the groove, "hep cat"...relax...it's summer.

50. ANT: Kindly remove yourself from my doorway, and if there's anything I despise it's to be called "hep cat".

51. GRASSHOPPER: So sorry, Ant, but I hate to see a jerk work all day long.

52. ANT: You'll be sorry when the snow's on the ground. You'll be hungry. But don't ask any ant to help you out. You haven't put aside so much as a grain of corn all summer.

53. GRASSHOPPER: (BLITHELY...PROJECTING...OFF) Don't worry, Pal...don't worry. I'll be O.K. I'm having fun.

54. ANT: (TO HIMSELF) Ha, I remember. I've read the story of me and the grasshopper. He gets it in the end! Didn't store up any food all summer. Had to beg and borrow from the ants. (LOSING THIS ON FADE) Went begging and borrowing...all winter long.

55. MUSIC: BRIDGE.

56. JOHN: Yes, friends, in the insect world, our heroine Nancy would be the Ant type...are you? Are you canning all you can? Now...let's go back to Nancy's gleaming little kitchen where we find her husband, Paul, decorated in a red checkered apron, peeling tomatoes.

57. PAUL: Gosh I never saw such a pile of tomatoes, Nancy. What'll we ever do with 'em all?

58. NANCY: They'll make about seven quarts, Paul. You know...you'd be surprised at how many tomatoes we eat! In dishes like scalloped tomatoes, chicken creole, soup, tomato rarebit, and then of course, tomato juice, and chili sauce...

59. PAUL: Hey, wait a minute. You sound like the booklet on tomato recipes that's being offered at the end of this program.

60. NANCY: Stay in character, dear. All I mean is that tomatoes are easy to grow, easy to can, and are a very important food because there are so many ways to use them. Besides, they'll be hard to buy this winter.

61. PAUL: Well, I can see we won't be starving for tomatoes, Nancy. And to think that I grew them all in my...I mean we grew them all in our own little Victory Garden.

62. NANCY: Yes, we're proud of that, aren't we. Fifteen tomato plants make about thirty quarts of canned tomatoes.

63. PAUL: Say, sweetheart.

64. NANCY: What?

65. PAUL: I've been wondering...now don't get me wrong, your canned tomatoes are very good, but it seems to me that Mother was always....

66. NANCY: (WARNINGLY) Mother was always what....

67. PAUL: She always used what she called a pressure canner to put up things. (HASTILY) Now mind you, this old-fashioned way is all right, but...

68. NANCY: (LAUGH) Old fashioned way. All right, since you're so smart, I'll tell you... Your mother never canned tomatoes in a pressure canner, because you use that only for non-acid foods...like corn or peas or beans. Tomatoes and fruits are acid, so you can process them safely in boiling water.

69. PAUL: Oh, pardon me.

70. NANCY: And while I'm thinking of it...

71. PAUL: What?

72. NANCY: I could very well use a pressure canner...a new one, and right now.

[illegible]

[illegible]

[illegible]

73. PAUL: (ALMOST CONDESENDINGLY) But there's a war on dear, remember? No such things are available.

74. NANCY: And that's where you're wrong again. Last year a half million pressure canners were made available to people. This year, another half million...or more will be put on the market. So I think we can find one. They're not even rationed.

75. PAUL: I see...(WEAKLY) How do you know?

76. NANCY: I read it in the paper.

77. PAUL: Hmmm. I did renew our subscription to the paper, didn't I?

78. NANCY: Do I get a pressure canner?

79. PAUL: (HASTILY) Oh yes, yes dear of course. A new pressure canner...just exactly...what we need!

80. MUSIC: BRIDGE.

81. JOHN: And does Nancy get her pressure canner? Yes, my friends, she does. But now whether they live happily ever after is, well, another story. You remember earlier in this program that our heroine liquidated her sugar supply in a slight error in experimenting on a jelly recipe? Well, we neglected to mention this at the time...but that sugar was some she had saved up. Later, Nancy applied for sugar to can fruit, and she got an allowance. We again find ourselves in the gleaming little kitchen where Paul, wrapped in a red checkered apron, is busily peeling a pile of peaches.

82. PAUL: Boy, I never saw such a pile of peaches, Nancy.

83. NANCY: This is where we came in, dear. These will fill the seven quarts my canner holds. We're going to need all these peaches, believe me, and besides they're plentiful right now. I always buy what's plentiful.

84. PAUL: I see.

85. NANCY: Besides, canned fruits will be short this winter, ~~high priced~~, and probably they'll take plenty of ration points.

86. PAUL: I see.

87. NANCY: Besides, these peaches don't take so much sugar. They're sweet already.

88. PAUL: That reminds me. I thought we wouldn't even mention sugar again in this family, after the jelly episode.

89. NANCY: We're not mentioning that. We're talking about my canning allowance. Only thing is, this sugar is only for canning... nothing else.

90. PAUL: So now that our every day sugar is gone, that means iced drinks without sugar.

91. NANCY: And desserts made with honey or molasses. And it means saving sirup from canned fruit to sweeten other fruit, or sauces or beverages.

92. PAUL: It's lucky you're sweet already.

93. NANCY: (LOW) Paul, not on the Network, please!

94. PAUL: (LOUDLY) Well, all I have to say is this is sure some pile of peaches I'm peeling.

95. NANCY: Yes, but we'll be glad we have them, along about January.

96. PAUL: Say, how much sugar did you get from the ration board?

97. NANCY: Ten pounds. That ought to sweeten about 40 quarts of fruit.

98. PAUL: Well, not that I really care, but because of all the people listening, how much sugar do you allow to a jar of fruit?

99. NANCY: Well, the wartime recommendation is to average one pound of sugar to four quarts of finished fruit.

100. PAUL: But something sweet like peaches, couldn't you can them without sugar?

101. NANCY: I could...sugar isn't absolutely necessary. I mean, it doesn't prevent spoiling. But it is important to help hold the flavor of the fruit...and color and shape, too.

102. PAUL: Then the idea is that rather than let good fruit go to waste... can some without sugar.

103. NANCY: You talk as if you knew something about it, dear. Any more questions?

104. PAUL: Yes, it says here what about stretching canning sugar with corn sirup, or molasses?

105. NANCY: Well, corn sirup can be used to replace 1/3 of the sugar. Honey can replace up to one half. But never use molasses or brown sugar for canning.

106. PAUL: No?...he said. And why not?....he asked.

107. NANCY: Because the flavor overpowers the fruit, and makes it a dark and unattractive color. May even make it spoil.

108. PAUL: Oh, dear, dear. Now, Nancy.....tell me...didn't we get a ~~five pound~~ sugar allowance for canning things like-well ~~jams and pickles...and~~...I hesitate to say it...jellies?

109. NANCY: Yes. But I'm using most of that sugar to can fruit.

110. PAUL: How interesting.

111. NANCY: I might add, though, that fruit butters need much less sugar than jelly. I might make a few of them.

112. PAUL: I'm delighted.

113. NANCY: Anyhow...I'm going to can everything I can, Paul.

114. PAUL: My pet, I admire you.

115. MUSIC: BRIDGE.

116. JOHN: And does Nancy make fruit butters, to conserve sugar, instead of the regular jams and jellies? Is Nancy careful only to can peaches that are sound, ripe, and firm...and does she work out the bubbles in the jar with a knife before sealing? Friends, we can only guess.

117. FREYMAN: My guess is that it all turns out for the best, Johnny. The question is, though, does our hero go down to the cellar and put up plenty of storage shelves in a cool, dry, dark place?

118. JOHN: Yes, there's a point we missed, Mrs. Freyman. That's important. He should have done it before, though, so the jars wouldn't have to stand by the hot stove.

119. FREYMAN: Yes, and here's another thing. I hope they remember when they put the new jars of fruits and vegetables on the shelves that they move last year's canned fruits to the front, so they'll be used first.

120. JOHN: A small point, but a useful thought for the week, Mrs. Freyman.

121. FREYMAN: And now, Johnny...to sum up...

122. JOHN: Yes...I think we might say this. Last year over three billion four hundred million quarts of fruits and vegetables were preserved at home. Nearly 25 million families took part in this big job. That's a lot of canning...by a lot of people. And this home canned food was necessary to our national food supply.

123. FREYMAN: And this year...the need for home preserved food is more urgent that ever. Food advisers of the U. S. Department of Agriculture hope that more families will join the ranks of home canners.

124. JOHN: And now, Mrs. Freyman, I think we'd better tell about the recipe booklet,

125. FREYMAN: Oh yes, and the booklet on home canning! Have you something to say on that score, Holly Wright?

126. WRIGHT: Yes indeed, Mrs. Freyman. CONSUMER TIME friends, a 20-page recipe booklet entitled "Tomatoes on Your Table", and a practical publication on Home Canning are yours free. Write to CONSUMER TIME, Washington 25, D. C. The recipe booklet contains 39 recipes for tomato dishes...for fresh tomatoes, and for the tomatoes you can. Then, if you haven't already a copy of the publication entitled "Home Canning of Fruits and Vegetables", better send for yours today. It gives complete directions on how to can many fruit and vegetables, and is illustrated with photographs and diagrams. So...send for the free copy of "Home Canning of Fruits and Vegetables", and the recipe booklet entitled "Tomatoes on Your Table". They're yours free. Write to CONSUMER TIME, Washington 25, D. C. Be sure to include your name, address, and the name of the station to which you're listening.

127. MUSIC: LIVELY BRIDGE

128. FREYMAN: And now, Johnny...about next week's CONSUMER TIME.

129. JOHN: Well, today we talked about home canning...and how important that is. Next week, we're going to take up another important side of this food preservation question.

130. FREYMAN: And that...

131. JOHN: Is about the wonderful community canning centers which are in full swing all over the country. We'll tell how to get one started in your community.

132. FREYMAN: And a lot of other interesting things about community canning...

133. JOHN: So be with us then for another edition of....

134. SOUND: CASH REGISTER...MONEY IN TILL

135. ANNCR: CONSUMER TIME!

136. SOUND: CASH REGISTER

137. JOHN: How your money buys a living in wartime!

138. SOUND: CASH REGISTER...CLOSE DRAWER.

139. ANNCR: CONSUMER TIME, written by Christine Kempton, is presented by the War Food Administration through the facilities of the National Broadcasting Company and its affiliated independent stations. It comes to you from Washington, D. C. This broadcast period for CONSUMER TIME has been made available as a public service.

140. MUSIC: THEME TO END.

141. ANNCR: This is the National Broadcasting Company.